



PRODUCT SPECIFICATION	SWEET WHEY POWDER
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1. PRODUCT DESCRIPTION

Sweet whey powder is obtained from rennet whey, after foregoing concentration, crystallization and spray drying.

2. APPLICATION

Sweet whey powder is used in the production of cakes, bread, sweets, yoghurts, ice-cream, processed cheese, beverages, bakery and confectionery industries, delicatessen products and others.

3. ORGANOLEPTIC PROPERTIES

Parameter	Description
Colour	White-creamy, uniform
Appearance	Loose powder, uniform, without lumps.
Flavour and smell	Specific, clean, lightly salty, without foreign odour

4. PHYSICO-CHEMICAL PROPERTIES

Parameter	Value
Moisture, %	max. 4,0
Fat, %	max. 1,5
pH	min. 6,0
Protein, %	min.11,0
Ash, %	max. 8,5
Lactose,%	min. 72,0
Antibiotics and inhibiting substances	absent
Contamination according ADPI	max. B
Energy value in 100g	1448 kJ; 341 kcal



5. MICROBIOLOGICAL PROPERTIES

Parameter	Value
Total plant count	max. 30 000/g
Enterobacteriaceae	<10/g
Listeria monocytogenes	absent/25g
Salmonella	absent/25g
Coagulase-positive staphylococci	<10/g

6. PACKAGING

Sweet whey powder is packed in 25 kg paper bags with 3 or 4 layers with a polyethylene lining, sealed, sewed with a paper overlay, or big bags made of polypropylene with polyethylene lining or covered with polyethylene of 500- 1000 kg weight.

Packaging has PZH certificate for admission to food contact.

7. STORAGING CONDITIONS AND SHELF LIFE

- The product should be stored in temperature < 25°C and humidity < 75%.
- Shelf life of acid whey powder is 12 months from production date.

8. MARKING

There should be at least following information placed

on packaging:

- name of the product,
- producer's name and address,
- oval veterinary mark,
- production date,
- shelf life date
- production lot,
- net weight,
- gross weight,

In some cases labeling can be prepared according to customer requirements.

9. DISTRIBUTION CONDITIONS

Means of transport should be clean, without foreign odour. During transport, the product should be protected against contamination, damage and harmful influence of atmospheric factors.



10. GMO DECLARATION

With reference to the following legal acts:

1. Act on 22 June 2001 about genetically modified organisms, Corpus Nr 76 item 811 with later changes
2. European Parliament Directive and Council of Europe 2001/18/EC on 12 March 2001 annulling Council Directive 90/220/EWG about intentional release into environment genetically modified organisms.
3. European Parliament Regulation and Council Nr 1829/2003 on 15 July 2003 about genetically modified food and feed.
4. European Parliament Regulation and Council Nr 1830/2003 on 22 September 2003 about identification and labeling genetically modified organisms and identification of food and feed products manufactured from genetically modified organisms, changing Directive 2001/18/WE

Peter Emming Agrarkontor- und –handel GmbH & Co. KG declares, that product– **SWEET WHEY POWDER** is not genetically modified and doesn't contain genetically modified ingredients..

11. ALLERGEN DECLARATION

Lp	Allergen ingredients	Product/Raw material contains		Is cross-contamination possible?	
		YES	NO	YES	NO
1.	Cereals containing gluten (wheat , rye, barley, oats, pelt, kamut or their hybridised strains) and products thereof		X		X
2.	Crustacean and products thereof		X		X
3.	Eggs and products thereof		X		X
4.	Fish and products thereof		X		X
5.	Nuts and products thereof		X		X
6.	Soybean and products thereof		X		X
7.	Milk and products thereof	X			X



8.	Nuts i.e. almond, hazelnut, walnut , cashew, pecan nut, brazil nut, pistachio nut, macadamia nut		X		X
9.	Celery and products thereof		X		X
10.	Mustard and products thereof		X		X
11.	Sesame seeds and products thereof		X		X
12.	Sulphur dioxide and sulphite in concentration of more than 10 ppm expressed as SO ₂		X		X
13.	Lupin and products thereof		X		X
14.	Molluscs and products thereof		X		X

Product IS NOT dedicated for consumers with nutritive allergy on milk proteins (-lactalbumin, - lactoglobulin, - casein) and for the people with lactose intolerance (disorder of synthesis inhibition – galactosidase – enzyme of lactose digest.